

Buttermilk White Bread

This is a modified version of James Beard's Buttermilk White Bread recipe found in [Beard on Bread](#) by James Beard, 1996 edition. It makes a well crusted, light, chewy loaf of bread that is good for sandwiches or toast. The dough can also be used for dinner rolls.

2 packages active dry yeast

1 tablespoon honey

½ cup warm water (100° to 115°, approx.)

4 cups unbleached hard-wheat flour

1 teaspoon salt

2 tablespoons granulated sugar

3 tablespoons melted butter

1 to 1 ½ cups buttermilk

Combine yeast, honey and water, allow to proof. Mix flour, salt, sugar, melted butter and buttermilk together, work into a smooth dough then add the yeast mixture. Beat well for 2 minutes, remove to well-floured board and knead for approximately 10 minutes. (If using an electric mixer with dough hook, combine all ingredients and knead with dough hook for approximately 5-6 minutes, remove to floured board and hand knead for 2 minutes).

Place dough in buttered bowl and turn to coat the dough with butter. Cover and let sit in warm space to rise until more than double in bulk. Punch down dough, remove to floured board and knead for 2 minutes. Form into loaf. Place in buttered 9 x 5 x 3 " bread pan, cover, place in warm spot to rise until more than double in bulk.

Bake at 375° for about 40 minutes. Remove from pan and bake for another 5-8 minutes on its side for a crisp brown crust. Cool on rack before slicing.